000061 - Parmesan Chicken w/ Spaghetti :	Components	Attributes	Allergens	Allergens	Allergens
oooon - I almesan onicken w opagnetti .	Components		Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 50	Grains: 2 oz				? - Egg
Size of Portion: 1 CUP	Fruit:				? - Peanut
	Vegetable: 0.25 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions		
011282 ONIONS,RAW	2 cups	1. Mince onions and garlic. Cook on medium heat until onions start to turn translucent,		
799939 GARLIC,RAW	1/4 cup	about 1 minute.		
051502 Tomato Sauce, Low-sodium, Canned 051500 Tomato Paste, No Salt Added, Canned 002030 PEPPER,BLACK 901071 OREGANO LEAVES,DRIED 901561 THYME LEAF,DRIED	18 lbs 3 lbs 2 Tbsp (ground) 1 qt + 1 cup 1/4 cup	Add tomato products and herbs and simmer for 25 minutes. Adjust the taste with more herbs if needed.		
902995 SPAGHETTI, WHOLE GRAIN, DRY 014429 BEVERAGES,H2O,TAP,MUNICIPAL	12 lbs 8 gals	Cook spaghetti in boiling water for 7-10 minutes. Pasta should be tender but not mushy.		
902954 Chicken Breast, Breaded WG	50 Each	4. Place chicken breast on sheet tray with parchment and bake in 350° F oven for 15 minutes or until internal temperature reaches 165° F.		
001032 CHEESE,PARMESAN,GRATED	2 cups	5. Remove from oven and sprinkle with parmesan and mozzarella cheese. Place in		
051558 Cheese, Mozzarella, Lite, Shredded	3 lbs	warmer to melt cheese (chicken should not be in warmer for more than 20 minutes before serving).		
		6. Mix together pasta and tomato sauce and hold hot for service. To serve, place 1 cup of pasta on tray and top with chicken breast.		

*Nutrients are based upon 1 Portion Size (1 CUP)

	Transition and based appril 1 states of 2017									
Calories	795 kcal	Cholesterol	38 mg	Sugars	*10.0* g	Calcium	*220.59* mg	23.84% Ca	lories from Total Fat	
Total Fat	21.05 g	Sodium	766 mg	Protein	42.73 g	Iron	*9.81* mg	6.18% Ca	lories from Saturated Fat	
Saturated Fat	5.46 g	Carbohydrates	118.28 g	Vitamin A	*1171.9* IU	Water ¹	*613.52* g	*0.04%* Ca	lories from Trans Fat	
Trans Fat ²	*0.04* g	Dietary Fiber	19.58 g	Vitamin C	*13.1* mg	Ash ¹	*1.31* g	59.53% Ca	lories from Carbohydrates	
								21.51% Ca	lories from Protein	

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.